



CEDRIC BURTIN

## Pleasure in V

5 dishes

From Wednesday to Friday\*

\*Excluding public holidays

Lunch and dinner

Reservations required

at 03-85-48-12-98

for dinners

**90 €**

## Discovery - 35 years old

From Wednesday to Friday

Only by reservation at

03-85-48-12-98

**130 €**

( 6 dishes - drinks included )

You may be asked for proof of  
identity. You may be asked for ID.

## Pleasure in VII

7 dishes

**175 €**

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## Our Universe

9 dishes

**220 €**



A meal is a moment of sharing, in the interest of balance, the same menu will be served for the entire table. Thank you for your trust.



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Here are some examples of dishes that you can taste from  
our current menu...



### **Foie Gras from the Lou Metché Farm**

Pan-fried foie gras, balsamic vinegar emulsion

Onions delagzed with raspberry vinegar



### **The Diving Scallop**

Grilled Seared

Fermented butternut squash and black lemon

Scallop beard sauce and Kristal Caviar from

Maison Kaviari



### **Trout from the Crisenon Aquacole Farm**

Smoked trout & trout eggs

Cauliflower tartlet, cooked and raw & hazelnut

Dehydrated fishbone juice



### **The Lamb**

Roasted lamb rack and saddle, then grilled on the barbecue

Turnip carpaccio with lamb fillet

Hay tartlet with sheep's cheese emulsion and rosemary



### **The Pork**

Slow cooked then roasted

Onion soubise and pork

Black pudding

Onion chutney, Espelette chilli pepper, fermented pear and

acacia vinegar



### **The Vanilla**

Puffed and caramelized buckwheat

Crispy gavotte and opaline

Vanilla in biscuit and creamy form

Smoked ice cream